

## Notes about this inspection report

- **Schedule A** outlines the work needed to comply with the law.
- **Schedule B** lists recommendations of good practice that I hope you will implement.
- **Items in bold require your immediate attention**
- You may do works other than those specified in the report but these must achieve the same minimum standard or objective.
- This report only covers the areas inspected as they were found at the time of the inspection, however it should be noted that this is not an exhaustive report covering all legislation relevant to the company's undertakings as this would not be possible given the time period spent on the premises.
- After the inspection an assessment will be made of the risks associated with your business using a standard format set out by the Food Standards Agency. This assessment will be used to decide when the next inspection should be carried out.
- Under the Freedom of Information Act 2000, a copy of this and any previous report relevant to this premises, may be requested by any person or organisation.



Name of Business:	<b>Cost Cutter</b>
Address:	<b>66 Dimbles Lane, Lichfield, Staffs, WS13 7HL</b>
Date of Inspection:	<b>12 October 2010</b>
Type of Premises:	<b>Super Market</b>
Areas Inspected:	<b>All Areas</b>
Records/Documents Inspected:	<b>Safer Food Better Business Food Policy Pest Control Arrangements Duty of Care Documents Induction Training for Staff</b>
Samples Taken:	<b>None taken at the time of the inspection</b>

**Purpose of Inspection**

The purpose of the inspection was to help you comply with the following legislation:-
<ul style="list-style-type: none"> <li>• Food Hygiene (England) Regulations 2006</li> <li>• Regulation (EC) No. 852/2004 Hygiene of Foodstuffs</li> <li>• Food Safety Act 1990</li> <li>• The General Food Regulations 2004</li> <li>• Health and Safety at Work etc. Act 1974</li> <li>• Health and Safety Regulations made under the above Act</li> </ul>

**Overview**

I was disappointed to see that there has been a marked deterioration in standards since the last inspection. This business is well below average when compared to similar concerns. After several interventions no effort has been made regarding the completion of your food policy. I am prepared to serve Hygiene Improvement Notices on the business if you fail to complete the work on my return visit to your premises this is a legal requirement.
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**Schedule A – Legal Requirements**

**Items in bold require your immediate attention**

No.	Item	✓
1.	<u>Management</u> <b>Complete your food policy and the Safe Methods in your Safer Food Better Business retail pack and ensure that you and your staff are adequately trained on the Safe Method statements. Records of staff training must be kept in order to demonstrate that training has been carried out, including the 4 weekly reviews by management for the policy to be effective.</b>	



**Environmental Health Food Team  
Food Premises Inspection Report**

**Schedule B – Requirements**

No.	Item	✓
1.	<p><u>Cross-contamination</u> I recommend that you repaint the staff toilet with a suitable light coloured paint.</p>	
2.	<p><u>Cleaning</u> I recommend purchasing white plastic drip trays for your dairy fridge which should help keep the bottom of the unit clean and free from drips.</p>	
3.  4.  5.	<p><u>Chilling</u></p> <p>It is advisable to use alternative equipment such as an independent thermometer or probe thermometer. Probe thermometers can be used to check both hot and cold temperatures and will measure both air and food temperatures.</p> <p>Please note that probe thermometers should be checked regularly for accuracy. As a helpful reference in doing your own checks; pure water and ice mixture should measure between <math>-1^{\circ}\text{C}</math> to <math>+1^{\circ}\text{C}</math>, and pure boiling water should measure between <math>99^{\circ}\text{C}</math> and <math>101^{\circ}\text{C}</math>. If your thermometer appears not to be working correctly it should be replaced or sent for service. For further advice refer to the manufacturers instructions.</p> <p>As discussed your fridge temperatures may be written down each time a check is made or by daily diary entries or similar notes that clearly show that the relevant checks were carried out and found to be satisfactory in accordance with your food safely management procedure. Either way, it is very important that all staff know what action to take if the monitoring should show a problem so any movement away from the correct temperature can be quickly identified and sorted out.</p>	



### **Quit Smoking**

Smokers wanting to quit can improve their chance of success and access stop smoking products more cheaply by accessing the free NHS stop smoking support services. Call the helpline on 0345 245 0759 to choose from a range of services depending on your preferences and local circumstances. The helpline is open 8am to 8pm Monday to Friday, and from 10am to 6pm on Saturday or Sunday. The number is free from a landline, but you may be charged if calling from a mobile phone.

### **Breathe Easy Award**

The '**Breathe Easy Award**' is for businesses across **Staffordshire and Stoke-on-Trent**. The County Council, your local district council and the NHS wish to recognise and celebrate businesses in the area which go the extra mile to support their workforce in leading healthy lives.

The **Breathe Easy Award** is an accredited process by which businesses are able to develop smokefree policies, demonstrate support to their local community and offer employees who wish to quit smoking help and support to do so. A great deal of research has shown that employee smoking costs business a huge amount in terms of productivity, not to mention the obvious health risks to valuable employees. The award is a good opportunity for business to improve productivity, provide valuable health and wellbeing support for staff and improve their reputation as a responsible employer. To find out more please contact **Leo Capernaros (Breathe Easy Coordinator – 01785 276263 [leo.capernaros@staffordshire.gov.uk](mailto:leo.capernaros@staffordshire.gov.uk))**

### **Waste- Your Duty Of Care**

Lichfield District Council had over 600 incidents of fly-tipping in the last year. We are trying to reduce these incidents by cutting out the waste available to fly-tippers. As a business you have a duty to ensure that any waste you produce is handled safely and within the law. This is your 'duty of care'. Duty of care is a chain of responsibility for waste from the point of production to the point of disposal or recycling; this chain is recorded and is traceable in the event of an investigation.

Under your duty of care you must:

- store waste safely and securely;
- ensure your waste is only handled or dealt with by people or businesses that are authorised to do so;
- fill in and sign a transfer note for your waste; and
- keep waste transfer notes for all waste that you transfer or receive for at least **two** years.

Environmental Health will be undertaking inspections, stop and searches and investigations into incidents of fly-tipping to ensure that all businesses comply with their duty of care.

I thank you in anticipation of your co-operation. If you would like any further information or advice please contact Environmental Health on **01543 308999**.

### **ratemyplace – Food Safety Star Rating Scheme**

The **ratemyplace** - Food Safety Star Rating Scheme is a partnership between 8 Local Authorities in Staffordshire and shows how well businesses are run in accordance with their legal obligations under food law and where improvements in food safety are possible.

The more stars that are awarded the better the premises are in terms of legal compliance and standards of hygiene. The highest score that can be awarded is five stars and the lowest is zero stars.

Through the commitment by partner Council's in Staffordshire to a transparent enforcement approach, the ratemyplace scheme will enable consumers to access information which is held about food premises registered with their Local Authorities. This is supported by the freedom of information legislation ([Freedom of Information Act 2000](#)) which makes it easier for members of the public to obtain information held by Councils.

The scheme is accessible through the **ratemyplace** web site – [www.ratemyplace.org.uk](http://www.ratemyplace.org.uk) or links from individual Council's websites. Businesses may also display a **ratemyplace** star rating certificate containing information about the inspection and the amount of stars awarded. If you would like a copy of the Policy Document which outlines the scheme in more detail please visit [www.ratemyplace.org.uk](http://www.ratemyplace.org.uk).